

AMENDMENTS

In the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently amended) A range unit for heating foods for consumption, the unit including:

at least one range-top heating means;
a first range-chamber heating means for heating a first range-chamber;
a second range-chamber heating means for heating a second range-chamber; and,
an electronic control means having a central processor operatively connected to the range-top heating means, and the first and second range-chamber heating means, for controlling the operation of each of the at least one range-top heating means, the first range-chamber heating means, and the second range-chamber heating means,

wherein the at least one range-top heating means includes a first warming element that operates on a duty cycle and the second range-chamber heating means includes a second warming element that operates on a duty cycle, and

wherein the electronic control means is configured to operate the at least one range-top heating means, the first range-chamber heating means, and the second range-chamber heating means both independently of each other and dependently of each other.

2. (Original) The range unit of claim 1, wherein the electronic control means further comprises an operator interface operatively connected to the central processor.

3. (Previously presented) The range unit of claim 2, wherein the at least one range-top heating means further comprises:

a plurality of heating elements for cooking food.

4. (Original) The range unit of claim 3, wherein the plurality of heating elements further comprise:

a left rear burner;

a left front burner;

a right front burner;

a right rear burner; and,

a bridge burner; and,

wherein the warming element further comprises a warming zone.

5. (Original) The range unit of claim 1, wherein the first range-chamber heating means further comprises an upper and lower heating element, wherein the upper heating element is used to broil food and the lower element is used to bake or roast food.

6-7 (Canceled)

8. (Currently amended) A range unit for preparing foods comprising:

a body comprising;

a top surface;

a first chamber located within the range;

a second different chamber located within the range;

a first heating means arranged on the top surface, wherein the first heating means provides a first type of heating;

a second heating means arranged on the top surface, wherein the second heating means provides a second type of heating;

a third heating means associated with the first chamber, wherein the third heating means provides a third type of heating;

a fourth heating means associated with the second chamber, wherein the fourth heating means provides a fourth type of heating;

an electronic control means comprising:

an operator interface;
a central processor;
means for operatively connecting the operator interface to the
centralized processor for the purpose of communicating with the centralized processor;
and,

means for operatively connecting the centralized processor with
the first, second, third and fourth heating means for the purpose of communicating with
the heating means, wherein the fourth heating means operates on a duty cycle.

wherein the electronic control means is configured to operated the
four heating means both dependently and independently of each other .

9. (Original) The range unit of claim 8, wherein the first heating means
further comprises a plurality of heating elements for cooking food.

10. (Original) The range unit of claim 9, wherein the plurality of heating
elements further comprise:

a left rear burner;
a left front burner;
a right front burner;
a right rear burner; and
a bridge burner.

11. (Original) The range unit of claim 8, wherein the second heating
means further comprises at least one heating element for maintaining food at a constant
temperature.

12. (Canceled)

13. (Original) The range unit of claim 8, wherein the third heating means
further comprises an upper and lower heating element, wherein the upper heating element

is used for broiling food and the lower heating element is used for baking and roasting food.

14. (Original) The range unit of claim 8, wherein the fourth heating means further comprises at least one heating element for maintaining food at a constant temperature.

15. (Previously presented) The range unit of claim 14, wherein the second different chamber is a warmer drawer.

16. (Currently amended) A range for heating foods comprising:
a body further comprising:
a top surface;
a first chamber located within the range;
a second chamber located within the range;
a plurality of heating elements arranged on the top surface for cooking food;
an upper and lower heating element arranged within the first chamber;
a warming element arranged within the second chamber, wherein the warming element operates on a duty cycle;
a control system further comprising:
a single central processor for controlling the operation of the range each of the plurality of heating elements arranged on the top surface, the upper and lower heating elements arranged within the first chamber, and the warming element arranged within the second chamber; and,
an operator interface operatively connected to the central processor,
wherein the control system is configured to operate each of the plurality of heating elements both independently and dependently of each other.

17. (Original) The range unit of claim 16, wherein the central processor is a microprocessor based control unit.

18. (Original) The range unit of claim 17, wherein the operator interface further comprises an electronic touch pad.

19. (Original) The range unit of claim 18, wherein the electronic touch pad is a glass capacitive type touch pad.

20. (Original) The range unit of claim 16, wherein the plurality of heating elements further comprise:

- a left rear burner;
- a left front burner;
- a right front burner;
- a right rear burner;
- a bridge burner; and,
- a warming zone.

21. (Original) The range unit of claim 20, wherein the first chamber is an oven.

22. (Previously presented) The range unit of claim 21, wherein the second chamber is a warming drawer.

23. (Currently amended) A method of operating a range comprising the steps of:

- providing a body comprising a top surface, a first chamber located within the range, a second different chamber located within the range, a first heating means arranged on the top surface, wherein the first heating means provides a first type of heating, a second heating means arranged on the top surface, wherein the second heating means provides a second type of heating, a third heating means associated with the first

chamber, wherein the third heating means provides a third type of heating, a fourth heating means associated with the second chamber, wherein the fourth heating means provides a fourth type of heating, an electronic control means comprising, an operator interface, a centralized processor, means for operatively connecting the operator interface to the centralized processor for the purpose of communicating with the centralized processor; and, means for operatively connecting the centralized processor with the first, second, third and fourth heating means for the purpose of communicating with the heating means, wherein at least one of the first, second, third, and fourth heating means operates on a duty cycle;

pressing a control button on the operator interface;

transmitting information to the central processing unit;

processing the information received from the operator interface through the central processing unit; and,

turning on a heating means,

wherein the operation of the heating means is dependent on a status of another heating means.

24. (Original) The method of claim 23, wherein the heating means is the first heating means, the method further comprising the step of:

turning on at least one heating element, wherein the at least one element is a burner.

25. (Canceled)

26. (Original) The method of claim 23, wherein the heating means is the third heating means, the method further comprising the step of:

turning on at least one heating element, wherein the at least one element is a baking and roasting element.

27. (Original) The method of claim 23, wherein the heating means is the third heating means, the method further comprising the step of:

turning on at least one heating element, wherein the at least one element is a broiling element.

28. (Currently amended) The method of claim 23, wherein the heating means is the fourth heating means, the method further comprising the step of:
turning on at least one heating element, wherein the at least one element is a ~~warmer drawer~~ warming element.

29. (New) The range of claim 1, wherein a heat intensity setting of the duty cycle is controlled by the central processor.

30. (New) The range of claim 1, wherein each of the range-top heating means is coupled to a temperature limit switch.

31. (New) The range of claim 1, wherein the central processor receives information from a hot surface sensor coupled to a temperature limit switch.

32. (New) The range of claim 1, further comprising a door lock switch, the door lock switch configured to prevent power to each of the range-top heating means and the second range-chamber heating means when activated.